

Brunch Menu

Sundays 10am-2pm

Starters

Made From Scratch Cinnamon Buns -cream cheese icing **8**

Smoked Salmon Sampler -gravlax, Nova lox & Scottish salmon, focaccia crisps, lemon caper dill sauce **18**

Eggs n' Such

-served with home fries

Surry Benedict -Edward's country ham, English muffin, poached eggs, Hollandaise **17**

Chicken & Biscuit Bennie -fried chicken thigh, poached eggs, Hollandaise **16**

Ham & Cheese Omelet -country ham, Caramelized onions, four cheese blend **16**

Veggie Omelet -spinach, mushroom, tomato, four cheese blend **15**

Pancakes & French Toast

-served with 100% Vermont maple syrup

Bananas Foster Pancakes -buttermilk pancakes, flambéed bananas, pecans, whipped cream **15**

Blueberry Pancakes - honey butter **14**

Traditional French Toast -house made fruit preserves **14**

Apple Cobbler French Toast **14**

Cast Iron Skillet Specialties

Smoked Beef Hash -slow cooked house smoked beef, brown gravy, home fries, poached eggs **17**

Shrimp & Grits -jumbo shrimp, NC smoked sausage, tomato, garlic butter, creamy corn grits, home fries, poached eggs **17**

Three Little Piggies -house cured pork belly, NC smoked sausage, tater tots, sausage gravy, poached eggs **17**

Big Fluffy Biscuits

with home fries

Fried Chicken **10**

Ham & Egg **10**

House Smoked Bacon & Egg **11**

Sausage & Egg **11**

Chicken, Country Ham & Egg **13**

Biscuits & Sausage Gravy **10**

Add Cheese **2**

Swiss, White Cheddar or

White American

Lunchier Side

Chicken Salad Croissant with tater tots **12**

Cuban Press house pork belly, black forest ham, Swiss, pickle, mustard with tater tots **14**

Classic Italian capicola, Genoa salami, pepperoni, smoked provolone, banana peppers, Oil & Vinegar, with tater tots **14**

Rueben house corned beef, homemade sauerkraut, 1000 Island, alpine Swiss, marble rye **14**

Grilled Caesar Wrap grilled chicken, Parmesan, romaine, croutons, house caesar, flour tortilla, tater tots **13**

Caesar Salad 11. -add chicken salad 5

Chopped Salad -romaine, blue cheese, bacon, tomato, Gorgonzola dressing **12** -add chicken salad 5

Avocado Toast -whipped feta, tomato, balsamic **12**

Sides & Add-Ons
House Smoked Bacon 6. House Ground Sausage Patties 6. Home Fries 4. Fruit Salad 5. Sausage Gravy. 4

Brunch Cocktails

Orange Crush- Stoli orange vodka, triple sec,
Natalie's OJ - 10

House Bloody Mary – Tito's vodka and Zing
Zang Bloody Mary Mix 10

Veneto Mule – Tito's vodka, fresh lime, Saranac
ginger beer, Prosecco 9

Irish Coffee – Jameson Irish Whisky, Baileys,
Caramelized sugar rim, Whipped Cream 10

Mimosa

Natalie's OJ, Prosecco 8

Aperol Spritzer

Aperol spiced orange liquor, Prosecco,
soda water 9

Peach Bellini

Bellini Cipriani peach puree, Prosecco 9

Coffee, Tea & Soft Drinks

featuring

Coffee 4 **Natalie's OJ** 4.5

Tea 3.5

Soft Drinks 3.5 **Sparkling Water** 4.5

Wine

Sparkling

gl/btl

Cavicchioli Prosecco 9/34

(Veneto, Italy)

Vinhas Altas Vinho Verde 7/27

(Rias Baixas, Portugal)

Terre de Villalongue Cremant de Limoux 34

(Limoux, France)

Piper Heidsieck Cuvee 1785 70

(Champagne, France)

Roederer Estate Brut 59

(Anderson Valley, CA)

Lunetta Prosecco (split) 7

(Veneto, Italy)

White & Rose

gl/btl

Barone Fini Pinot Grigio 8/30

(Valdadige, Italy)

Nautilus Sauvignon Blanc 9/34

(Marlborough, New Zealand)

Wente Morning Fog Chardonnay 9/34

(Livermore Valley, CA)

Hochart Rose 9/34

(Cotes du Provence, France)

Tera d' Oro Chenin Blanc/Viognier 9/34

(Amador, CA)

Nora Albarino 40

(Rias Baixas, Portugal)

Red

gl/btl

Chasing Lions Pinot Noir 8/30

(California)

Lytic Pinot Noir 9/34

(Santa Barbara, CA)

Skyfall Merlot 10/30

(Columbia Valley, WA)

Colomé Malbec 11/35

(Salta, Argentina)

Lignum Red Blend 9/32

(Sicily)

Aquinas Cabernet Sauvignon 11/35

(Sonoma, CA)

Benzinger Cabernet Sauvignon 46

(Sonoma Coast, CA)

Daou Vineyards 'The Pessimist' 46

(Paso Robles, CA)

Peju Cabernet Sauvignon 99

(Napa, CA)